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PATENT
Attorney Docket No. 7393/71919

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

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In re Application of:

DE SADELEER

Art Unit: 1761

Application No.: 09/612,238

Examiner: Arthur L. Corbin

Filed: July 7, 2000

For: THE DEVELOPMENT OF VITAL WHEAT GLUTEN IN
NON-AQUEOUS MEDIA

February 14, 2003

AMENDMENT

Commissioner for Patents
Washington, D.C. 20231

Dear Sir:

Please (1) enter this Amendment in response to the Office Action mailed October 17, 2002; (2) confirm corrective action to update correspondence records (see October 30, 2002 paper); and (3) grant the concurrent petition for an extension of time.

IN THE SPECIFICATION:

Replace the paragraph beginning at page 3, line 4, with:

An object of the present invention is to produce a digestible, degradable gluten basic composition, which can be stored for a prolonged period of time without degradation and which can be used as a gum base for chewing gums, chewable candies, and process food or feed. The storage conditions are the normal storage conditions for gluten.

Replace the paragraph beginning at page 4, line 14, with:

A2

In general terms, wheat gluten can be developed by mixing a high concentration of vital wheat gluten with a non-aqueous medium of choice. Kneading this mixture is continued until a torque is maximal (see Figure 1). It is especially at the maximum value of this torque that a product is obtained that has excellent chewing properties. The product can now be used as a gum base. When mixing is stopped before the maximum value, or beyond the maximum value, the product will be more suitable for applications in chewy candy, in processed food, or in feed applications (including pet food). In general we have found that the kneading is to continue until at least 75% of the maximum torque value is reached (note that this can be before or after the maximum value), preferably until at least 85% is reached.

Replace the paragraph on page 4, beginning at line 24, with:

A3

Since the wheat gluten is developed in a non-aqueous medium, the developed wheat gluten product is stable towards microbial degradation and can be stored for several months without deterioration, under normal storage conditions. This greatly adds to the flexibility of the use of vital wheat gluten.

Replace the paragraph on page 6, beginning at line 1 with:

A4

After development of the gluten, it can be shaped in or to a desired form. It can be moulded or forced through a die. Additional components and ingredients are added depending on the type of product which is to be obtained.

IN THE CLAIMS:

Please cancel claims 1-11.

Please amend claim 12 as follows: